

TIME BRINGS THE TRUTH TO LIGHT

EVERY WOMAN'S OPPORTUNITY

The Bulletin wants good home letters; good business letters; good nelpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper, Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third. Award made the last Saturday in each month,

ECONOMICAL RAISIN RECIPES

Dear Social Corner Sisters: Nov that the holidays are but a memory, during which time many of us have spent the last farthing of our in-comes; and no doubt some of us have

place I do not believe but what we will live just as long and perhaps a

Raisin Bread: Two cups water

one-half milk and water, two table-spoons butter, two tablespoons sugar, two teaspoons salt, one-fourth cup

two quarts flour and one-half yeast

cake.
Dissolve the yeast cake in one-

up raisins, one-third cup rice, one-alf cup sugar, three cups milk, one

soller with one cup water and cook antil water is absorbed. Add two cups

not of smooth consistency put through a second time. Shape the mixture in-to a cylindrical roll about two inches

half cup raisins, six tart apples, one cup light brown sugar and two table-spoons butter and one-third cup water.

Pare core and halve the apples and

half cup sugar, one-half cup water, two level tablespoons flour. Stir su-gar and flour together until well blended; add water and cook until thickened. Stir in the lemon fulce, nuts and raisins finely chopped; cool

and spread between layers of cake.-

HOW TO BAKE BEANS WITHOUT SOAKING OVER NIGHT.

hold water enough; but we might be able to if we baked a pint, or even two

quarts; but I will describe my method of baking beans.

evening parties.

diameter: roll in powdered sugar

water, two eggs, one-fourth tea-

little longer.

SOCIAL CORNER POEM.

What Is Sunshine?

- A little gold amidst the gray-That's sunshine;
 A little brightness on the way
 That's sunshine;
 A little spreading of the blue,
 A little widening of the view,
 A little heaven breaking through—
 That's sunshine!
- A liftle looking for the light-
- That's sunshine;
 A little patience through the night—
 That's sunshine;
 A little bowing of the will;
 A little resting on the hill,
 A little standing very still
 That's sunshine.
- That's sunshine. A little smiling through the tears-
- A little faith behind the fears-
- A little falth behind the tends

 That's stanshine;

 A little folding of the hands,
 A little yielding of demand,
 A little grace to understand—
 That's sunshine.
 —Sent in by JIM,

INQUIRIES AND ANSWERS. ORELANDER - No card accom-

panied your letter. AUNT HESTER: Cards received ed as you directed. BLACK-EYED SUSAN: Letter re-

A FINE SALAD DRESSING.

Dear Sisters of The Corner:—I have a fine salad dressing I am sending in

Boiled Salad Dressing-Four tableoons butter, 1 tablespoon flour, 1 blespoon sugar (I like two), 1 teaon salt, 1 heaping teaspoon musspoon sait, I hearing teaspoon indi-tard, a speck of cayenne pepper, I cup milk, small 1-2 cup vinegar, 2 eggs. Method—Let butter get hot (not burn) in saucepan until smooth; add flour, then the milk and place sauce-pan in hot water. Beat sait, pepper, sugar and mustard together and add vinegar; stir this into the boil-ing mixture until it thickens like custard: reduce with cream or milk, when needed I use butter. Excellent for po-tato salad and keeps well in a glass

TIDY ADDLY. A WORD FROM AUNT JULE.

received a very pretty calendar from nterested Reader who still rememers me. Such things set me to think-ng of the many happy years spent in

Death makes changes which we can not avoid, and leaves us very lonely. There have been four buried from my family since last March. The last one

died on Christmas day.

If Interested Reader remembers me, as one of her old friends I will say it was my sister Margaret. Out of seven isters she was the favorite—she will nderstand what that means to me. I am interested in all the letters I read every week in the Social Corner.

I thank you for my calendar and
wish the editor and all the Sisters A
Happy New Year. AUNT JULE.

SPECIAL BILL OF FARE.

Dear Sisters of the Social Corner: A Breakfast: Baked apple, hominy, boiled white fish, potatoes a la creme, crullers, ham omelet, Parker House rolls, toast, coffee,

Dinner: Oysters on half shell, Julienne soup, baked pickerel, roast turkey, oyster stuffing, mashed potatoes, bolled onions, baked winter squash, cranberry sauce, chicken pie, plain celery, lobster salad olives, spiced currants, English plum pudding, wine sauce, mince ple, orange water ice, fancy cake, cheese, fruits, nuts, rais-

Supper: Cold roast turkey, Boston oyster pie, celery salad, baked sweet potatoes, rusks, fruit cake, eliced thanks for the calendar sent

FARMER DAUGHTER.

GREETINGS FROM VIRGINIA.

Dear Social Corner Sisters: I wish you all A Happy New Year, if it is not too late.

Interested Reader: Many thanks for pretty calendars and New Year's card. I was very much surprised to receive them. It was very kind of you to remember me.

Aunty No. 1: A neighbor of mine often speaks of you.

Ann: I liked your letter in rhyme.

It was real cute, and so different from

e others. Ready: I feel interested in you. always look for your letters every week. I thought I had discovered who you are, but found I was mistaken. SISTER VIRGINIA.



(any kind left from breakfast) and a little dried celery. Very nice.

I used to be bothered quite a little about measures until I found that one cup of sugar will sweeten any mixture to be chilled or frozen; one teaspoon of extract will flavor one quart of custard or pudding; one tablespoon of extract will flavor a quart of mixture to be frozen; one tablespoon of extract will flavor a quart of mixture to be frozen; one tablespoon of sait will season one quart of soup, sauce or vegetables; one tablespoon of water or mik should be allowed for each egg in an omelet; one ounce of butter and one-half ounce of flour are used to thicken one cup of liquid called sauce; allow two level teaspoons of baking powder to each cup of flour when no eggs are used three tablespoons of vinegar, one-quarter teaspoons of vinegar spoons of vinegar, one-quarter tea-spoon of salt, one-eighth of a tea-spoon of pepper, will moisten one pint of salad; one tablespoon of coffee al-lowed for each person for one cup of coffee.

IMOGENE GRAEF.

METHOD IN HOUSEKEEPING. Dear Social Corner Sisters: I have never quite dared to write to the Social Corner Sisters, but when I read Sarah Ann Tighe's letter entitled System in Housework I thought I might have something that would be of interest to the readers. I have followed a regular program and found it to be quite helpful and thought if published it might help others.

Monday—Wash; press woolens, etc. Tuesday—Finish ironing.

Wednesday—Special cleaning; bread baking.

Thursday-Recreation day Friday-General sweeping of living ooms and chambers.
Saturday—Clean bathroom, kitchen, oorch, pantry; and cake baking.
Special cleaning divided thus:
First Wednesday of month, thoroughly clean living room and den.
Second Wednesday, clean library,

comes; and no doubt some of us have exceeded it, our thoughts will flaturally turn to economy for at least a menth to come; and it is for this reason I am sending in some excellent nourishing but inexpensive recipes. I call them my "Raisin Recipes."

We all know raisins contain a large proportion of salts which are influential in maintaining health, and if we dispense with some of our meat dishes and substitute these in their place I do not believe but what we hall and lilac room (chamber).
Third Wednesday, clean dining room and buff room (chamber).
Fourth Wednesday, clean kitchen and pantry.

Fifth Wednesday in month (when it

ecurs), clean storeroom and On Thursday mornings, too, there are a couple of hours that may be utilized for little extras, such as polishing silver, brasses, cleaning windows or polishing a few pieces of fur-

niture.

Mending and sewing can be done Mending and sewing can evenings or part of recreation day. FOXY.

GREETINGS FROM O. H. O.

Dissolve the yeast cake in one-fourth cup of warm water; add to milk and water liquid with salt, su-gar, butter and raisins; and gradual-ly add to the sifted flour, reserving one cup, as the thickening properties of flour differ and a soft dough is de-sired. Knead well; let rise to double its bulk; then knead lightly and quickly and let rise again; then put in tins and when light bake in a mod-erate oven. Dear Social Corner Friends: Christmas tide has come and gone once more and I hope you were all remembered with some token.

It seems nice to see the pleasant weather after last week's unpleasant Rice and Raisin Pudding: One-half weather.

I noticed in last week's paper several writers thanking An Interested Reader for a calendar. I, too, re-ceived a preity calendar, and letters. n nutmeg, if nutmeg is liked, if Wash rice and place in double thinking they came from a Social Cor-ned friend, so if I-have guessed right I wish to thank An Interested Reader milk and cook until rice is tender. To the remaining one cup of milk add the sugar, spice and well beaten eggs; combine with rice, add raisins, pour into pudding dish and set in pan of not water and cook until custard is set.

Raisin Delight: One-half pound figs and one-half pound figs and one-half pound shelled nuts. Put fruits and nuts through food chopper, and if not smooth consistency out through

Dear Social Corner Sisters: Just a few minutes for a chat this nice springlike morning. It reminds one of an April day—the sun shining and and wrap in wax paper until ready to use. Excellent for school lunches, or

Last, but not least, was Dottie's entertainment which we all enjoyed very much. One thing was forgotten; the Hall proposition.

Marry Widow, Aunt Abbie and some of the others were pleased to see Mararrange in frying pan; cover over with the raisins, then sugar; add the but-ter; cut into bits; add water and the raisins, then sugar, and ter; cut into bits; add water and stew gently until apples are tender and butter and sugar forms a rich caramel.

Raisin Filling for Cakes: One-half

Raisin Filling for Cakes: One-half

The whistle has blown, so goodbye. Raisin Filling for Cakes: One-half cup seedless raisins, one dozen English walnuts, juice of one-half lemon, one-Best wishes to all Cornerites.

TIMELY SUGGESTIONS.

Dear Social Corner Sisters: Here are a few household hints worthy of men-

To Clean White Fur: Take enough dry starch, very finely powdered, and sift it through a fine sieve into a broad, clean tin pan. Set the pan near enough the fire for the powdered starch to get warm, stirring it frequently. Then roll and tumble about the white fur among the powdered starch till it is well saturated. Shut it up closely in a bandbox and let it re-

I presume a humber of my Social Corner Sisters will be horrified at the idea of hot soaking beans over night; but I really think if they should try baking them this way they would never soak them over night again, especially the small white bean, which usually is a man's favorite bean when baked. You soak them and parboil them and throw the best part of the bean away, and bake the skins and what is left of the bean.

The men in logging camps have a cook who bakes their beans and a man who was there one winter and ate them said they were the best beans he had ever tasted, and for years after had his wife bake them as near as she cook who lakes them as near as she cook who bakes them as near as she cook who b

the stage of the s cake of wax much discolored, but the hat as white as ever.

he had ever tasted and for years after had his wife bake them as near as she could they way this camp cook baked. This is the way the beans were baked: A fire was made out of doors and had a large pile of hot ashes accumulated; then the beans, after washing, were buried in the ashes and never looked at for three days.

We can't do that, for our ovens would not admit of a kettle that would hold water enough; but we might be To make one's house really efficient there should be a memorandum pad and pencil handy, yet not obtrusive, in every room. The simplest form is where a smooth, slim, brass nail is driven directly through the upper part of the corner having asked for a veal loaf recipe, I send one that is nice and I trust it may be what is wanted, of baking beans.

I wash one quart of beans thoroughly after having picked them over, and then I put a layer of native pork in the bottom of the pan; then a layer of beans (about half of them) and one the beans. On the top and the rest of the beans. On the top alloes of pork. Then I add two quarts of water of the beans. On the top alloes of pork. Then I add two quarts of water of the beans. On the top alloes of pork. Then I add two quarts of water of the beans. On the top alloes of pork. Then I add two quarts of water of the beans. On the top alloes of pork and the port of the beans and one quarter teats of the beans. On the top alloes of pork and the port of the beans and put them in the oven and bake all day Friday, Friday, Friday by a loop of tape instead of by a little water to beste with, and bake on the minds and not muss-defined the port of the bears are very nice; if you don't believe it, just try it.

After we have used the baked beans and beautiful red and you will have your beans each one separate and not muss-to believe it, just try it.

Bean Beautiful red and you will have your been seare very nice; if you don't believe it, just try it.

Bean Beautiful red and you will have your been seare very nice; if you don't believe it, just try it.

Bean Beautiful red and you will have your been seare very nice; if you don't be fore getting it by the prophed cold boiled eggs and a little water for one or one and one-half ways mended fine, two eggs, a piece of butter size of an egg, one tablespoon of put the found to be of butter size of an egg, one tablespoon of put the pounds of nice veal, one slice of salt pounds of nice vea

This makes a very nice dish for supper.

Corn and Beans made from Baked Beans—To one and one-half cups of baked beans add three pints of water colds and let come to a boil; add one can of corn, one tablespoon of cereal (any kind left from breakfast) and a little dried celery. Very nice.

system cleaned out. Drinking plenty of water and breathing in pure air are also quite essential. Since colds are contagious, one cannot be too careful. In place of handkerchiefs one should us squares of soft muslin or cheese cloth, which can be hurnt after being used.

with a cover on it.

I thank Begonia for the very pretty card she sent me.

Best wishes to all from MOUNTAIN LAUREL.

baking powder, one cup graham flour, sweet cream, and a piece of butter as two cups flour, one teaspoon baking large as a butternut. Bake in two soda, one teaspoon salt, two tablespoons of baking powder, one
cup of brown sugar, one cup
chopped nut meats, one egg, two cups
sour milk. Mix flour with graham
flour, baking powder, soda and salt,
sift twice into a basin, add butter and
rub it in finely with tips of fingers,
then add sugar, nuts, eggs well beaten,
and milk. Mix well and divide into

butter to a cream, add ham, mix well, then add egg, graham flour, flour sifted with powder and milk. Mix and divide into twelve hot, well greased the low temperature of the north to give the intense cold.

tins. Bake in oven 20 minutes.

New England Corn Muffins—One cup corn meal, three-fourths cup flour, three teaspoons baking powder, one teaspoon salt, one-fourth cup molasses, one cup milk, one egg, well beaten, one tablespoon melted butter. Sift togeth. one cup milk, one egg, well beaten, one tablespoon melted butter. Sift together the corn meal, flour, baking powder, sugar, and salt. Mix thoroughly milk and molasses (if used in place of the sugar). Add to ingredients slowly, then add egg and melted butter. Bake in muffin tins twenty-five minutes.

Dear Social Corner Sisters:—After having a delightful time during the holidays, thought I' would write a few holidays, thought I' would write a few holidays, thought I' wish to

baking powder, sait and sugar and sift four times, add milk. Stir smooth and add butter, melted, mix, add egs, heat well, pour in pans. Bake in hot oven twenty minutes.

EASTER LILY.

I just love to read Rular Delivery selectory.

Where is Si? Why don't he keep R. D. company?

Pill Roller: How did you know I Dear Social Cornerites: Once more I will make myself known to you all. the strength of the property of t

CLUB NO. 2'S MEETING AT THE Were. OAKS.

nice day Club No. 2 had Thursday, Jan. 4 for their second meeting, at The Oaks, the home of Dottie, Thirty-

of an April day—the sun shining and a sudden shower.

Excellent for school lunches, or evening parties.

Flaisin Sandwich: Spread thin slices of wheat or graham bread with peanut butter and place between each live of slices a layer of finely chopped endless raisins.

Caramel Apples With Raisins: One-balf cup raisins, six tart apples, one an early departure.

Aunty No. 1 was also here giving instructions in tatting. My! Couldn't

her shuttle fly.

Dottie and her able assistants did everything in their power to make the everything in their power to make the day one to be long remembered by the attending members.

Delight, Hoosit and Bob White:
Glad to see you there. Had also hoped
to see the Merry Widow and Plain

Thanks for the lollypops. Think it a shame Mandy hustled you off to work and wouldn't let you go. Don't blame you at all for acting like the old scratch when she does let you off. Don't show her this letter for she and I are good friends, and she might get angry at me for giving you such good advice. How did you ever get a chance to send the lollypops without her knowing it? Be very cautious for if she finds it out I am thinking there'll be a hot time in the old town.

TESTED CAKE RECIPES.

CRIMSON RAMBLER.

Dear Social Cornerites: I think Tidy Addly's suggestion fine, to have one meeting to give to those in need. Hope we can trained we shall hear more about it at our next instantly.

Quick Loaf Cake: One cup sugar, one-fourth cup butter, two-thirds cup butter, two-thirds cup milk, two cups flour, one cup chopped raisins, two teaspoons baking powder. Flavor with nutmeg or vanilla.

she may have the pleasure of being the first one to have lunch with us.

Here is a very good recipe for Pound Cake: One-half pound of pork (chopped), one cup of boiling water poured over it; let stand until cool; one cup of chopped raisins and currants, one cup of sugar, one-half cup of molasses, two eggs, one teaspoon of cinnamon and one of cloves, and one small teaspoon of soda, flour enough to make quite stiff.

I wish you all a successful New Year. I hope to meet some of the Sisters.

ORELANDER.

CONSTANTLY BELOW ZERO-A

NORTH DAKOTA PIE.

Dear Social Cornerites: I wrote you last summer, and felt a little disappointed because no one said, "How do you do?" But here I come again to tell you that I am interested in your outlings and meetings. I feel like the child who said, "Such good times and I ain't in them;" but I like to hear about them.

MOUNTAIN LAUREL.

RECIPES FOR MUFFINS.

Dear Social Corner Sisters: Here are a few recipes for muffins:

Nut and Fruit Muffins—One half cup flour, three teaspoons baking powder, three-fourths teaspoon salt, three-fourths cup graham flour, one-third cup walnuts, six dates, one egg, three-fourths cup graham flour, one-third cup walnuts, six dates, one egg, three-fourth cup milk, two teaspoons of shortening, melted. Mix and sift bread flour, baking powder, salt and brown sugar, add graham flour, nutscut in pleces, and dates washed groned and cut in pieces, and add egg well beaten, milk and shortening. Feat thoroughly, bake in twelve greased muffin cups in a hot oven for eighteen minutes.

I aln't in them;" but I like to hear about them.

I presume you are all interested in fancy work. I do a little of several kinds, but my specialty is tatting. I am always glad to get new patterns wyself, and am often able to make a wide pattern from a narrow one, and to improve it. Most of the patterns published now are the old, single thread, such as a great aunt of mine used to make. Now I would like to exchange patterns with some of The Social Cornerites, and if you will write to me and inclose a pattern, I will send one in return.

I will send a recipe for a nice pie which I never saw till I came to North Dakota. It is very good and it is better eaten when just warm.

North Dakota Pie: Take one cup

ter eaten when just warm.

North Dakota Pie: Take one cup each of cranberries, raisins, sugar, and sweet cream, and a piece of butter as large as a butternut. Bake in two crusts.

then add sugar, nuts, eggs well beaten, and milk. Mix well and divide into greased and floured muffin tins and bake in oven about fifteen minutes.

Ham Muffins—One-fourth cup of butter, three-fourths cup chopped, cooked ham, one beaten egg, three teatooked ham, one beat

spoons baking powder, 4 cups graham passed Wednesday night. Such a flour, one cup flour, one cup milk. Beat storm would not be possible in the east butter to a cream, add ham, mix well. —It requires the many level miles of

Muffins-Four teaspoons baking lines to the dear Corner, I wish to powder, one and one-half cups four, thank the dear Sisters in The Corner two tablespoons sugar, seven-eighths who have sent me cards.

I just love to read Rural Delivery's thank the dear Sisters in The Corner

> lope you are not as lonely as you Aunty No. 1.: Can sympathize with

you, as they have lost their lovely sent. Many thanks. I thought I had acknowledged receipt of it. missed you so much. Can't you run up sometime and make us a call.

We had chicken ple lunch as usual t our last meeting. I think Tidy Addly's idea very good.

Have sent you a letter. POLLY WINTERGREEN.

Dear Social Corner Sisters:-I do hope you enjoyed my little story of last week which was true in every detail excepting the names used, for I did not find it in my heart to expose our Sister's name.

This time I am going to give a few recipes for different ailments which at present are very seasonable and will explain the action of the ingred.

will explain the action of the ingredients used:

For Bronchial Coughs—Take one ounce each of the following and steep with two quarts of water for one hour: Horehound, licorice, elm bark, thoroughroot, flax seed, and wild cherry bark; strain, and add one pint of wine and one pint of molasses. Take one-half wine glass every four hours, and it will relieve the worst cases of and it will relieve the worst cases of

we can trace, and cuts phlegm almost Licorice serves as a cathartic carrying away the waste material.

Elm bark soothes the mucus membrane in its downward course. Thoroughwort or boneset is what grandmother always used at first sound of cough and cold and will pro-

cellent emetic.
This remedy I have known to cure the most stubborn cough; and yet it is simple to make.

Rheumatic Relief-Take one ounce each of Prickly ash bark, queen's de-light, saesafras bark, pairiera brava, and princes pine and steep with two

For Colds, Influenza,

When Grip prevails,

everything is Grip. It is hard to tell an attack of Grip rom a hard stubborn Cold that hangs on, nor is it of importance as "Sev-

enty-seven" is good for both. To get the best results take "Seventy-seven" at the first chill or shiver. If you wait until your bones begin to ache, it will take longer.

At Druggists, 25 cents or mailed. Humphreys' Homeo. Medicine Co., 156 William Street, New York.

your hands and hope to hear shortly of the good work done by them. Arrawanna: If you will use some of the Fairhaven powder on that sore you will soon have it better again.
PILL ROLLER.

SECOND GATHERING OF CLUB NO. 2.

Dottle.

Lucy Acorn and I being the first arrivals, thought we would improve our leisure moments by surveying Si and Dottle's lovely bungalow. It is situated so very high, that they have a grand view of our beautiful Norwich, The Rose of New England.

The Sisters arrived with their work bags, and each bringing some beautiful piece of handlwork to be shown and admired.

Aunty No. 1's sweater-bag was handsome and I think it would have taken Don't you think it would be lots o

fun and very interesting if some little prize were given for the prettiest arti-cle made by hand and brought to the gathering? After chatting and laughing to our hearts' content, the aroma of the delicious coffee preceded our introduction to the dining room, which was beautifully draped in orange colored trimmings. The Corner color. The tables were loaded with the best of everything one could think of

erything one could think of.
Following lunch, amusements were enjoyed until late in the afternoon, when, thinking hostess and assistants must be tired we started for home.

We thank Dottie's mother, Dottie
and Calla Lily for giving us such a
lovely time. Si was invisible, so we had no opportunity to thank him, so I thank him now. I thank all the Sisters who so kindly

remembered me on Christmas.

BOB WHITE.

ted Perhaps most of you have thought I had departed to parts unknown, but I had departed to parts unknown, but I out of you am still among the rocks and rills of old Connecticut, and weekly follow. The

Aunty No. 1.: Can sympathize with you, as they have lost their lovely log.

Arrawanna: I received the box you sent. Many thanks. I thought I had thopeful: I have wondered if you quite likely have lifted the burden from were on a case. If not why don't you many a puzzled mind with her peints run up and see me.

Married and Happy: We have soon hear from her again.

At this time of the high cost of living so many of us are trying to make both ends meet, and still try to have our food well up to the standard; and butter soaring from 42 to 55 cents a having been a shut-in for a week.

Bob White called for me that me I think Tidy Addly's idea very good.
Many thanks Ethelyn gor beads.
Have sent you a letter.
POLLY WINTERGREEN.
SEASONABLE HOME-MADE REMSEASONABLE HOME-MADE REMPOLLY WINTERGREEN.

SEASONABLE HOME-MADE REMTo be a local series of the first to arrive. Dottie butter. She always rendered the fat and Calla Lily met us at the door and the from her ducks and geese and chick
As I entered the living room and dining room and gazed on the decoracow's butter.

If we would try it, we should find

quite a saving in our butter bill.

I trust some dear reader will try it.

KOCHIA. GOOD WORDS FROM AUNT MARY.

Dear Social Corner Writers:-I have

passed into eternity, I count some of the most precious blessings received to be the influence from the Social Cor-Horehound was used as far back as we can trace, and cuts phiegm almost to my life through the influence of the Social Corner has been a great pleasure and comfort to me; and I hope that God's blessing will rest upon the whole circle and each one in their own corner will let their light so shine that many more will rejoice and be thankful for the influence of the Social Corner of the Norwich Bulletin.

Write your name with love mercy Write your name with love, mercy and kindness on the hearts of those about you, and you will pever be for-gotten. "Old friends, old scenes will lovelier be as more of Heaven in

GREETINGS FROM BLANCHE.

Dear Social Corner Sisters—We can only have one New Year's day, but the new days are coming all the rest of the year. Selinda: I agree with your timely suggestions of kindly deeds along the way both near and far. way both near and far. Interested Reader: The calendar is just right; a tonic, as it causes a laugh to all beholders. Many thanks and good wishes. Greetings to all members for the

THE INFLUENCE OF PATIENCE.

salt, pepper and a little ginger; pour over the beans and put them in the oven and bake all day Friday, Friday in the first over the beans and put them in the oven and bake all day Friday, Friday in the first over the beans and put them in the oven and bake all day Friday, Friday in the first over the beans and put them in the oven and bake all day Friday, Friday in the first over the beans and put them in the oven and bake all day Friday friday in the first over the beans and put them in the oven and bake all day Friday friday in the first over the beans with the first over the beans with the pencil for you memorandum each one a beautiful red and you will have the noted place the the cord of the first over the four first over the first over the

The Pasnik Co.

CLOAK DEPARTMENT

158 Main Street, Norwich

BOUGHT FOR SPOT CASH THE ENTIRE CLOAK DEPARTMENT OF THE FAMOUS MADAM H. SCHWARTZ, MAIN STREET, NORWICH.

Pasnik's Low Prices Will

Sell Them In a Hurry

Ladies' Coats-Schwartz's price \$35.00-\$16.97 Pasnik's price Ladies' Coats-Schwartz's price \$25.00-Pasnik's price Ladies' Coats-Schwartz's price \$22.50-Pasnik's price Ladies' Coats—Schwartz's price \$20.00— \$10.97 Ladies' Coats-Schwartz's price \$15.00- \$ 7.97 Pasnik's price

A big line of up-to-date WAISTS in voiles and lingeries at 97c.

Fine Crepe-de-Chines at \$1.97. \$5.00 Crepe and Georgetts at \$2.97.

THE PASNIK CO. Sell for Less

girl at grammar school, I was closely BULLETIN'S PATTERN SERVICE associated with a lady friend, whom regarded as a model of patience, for i did seem as if she was as near perfect, in her kind, gentle way, as pos-sible, while she endured most aggra-vating trials. Her beautiful influence has ever been a great help to me, in trying to sustain patience; and though I have not seen her in many years, still I honor and love the memory of that sweet life, whose example of patience. I have never seen duplicated To those whose dispositions would tend to impatience, and who struggle to overcome the same, much credit is due; and the cultivation of patience leads to success. It often takes much time and perseverance to accomplis noble and worthy action. I think we all desire to possess or be possessed of the virtues and perhaps we are striv-

ing for the mastery of grace and truth. Can we hope to attain any higher ambition in life than self contro which is the guaranty of "patience?" Kind wishes to all.

JENNIE. LUCY ACORN'S FIRST DAY OUT

tell you of the grand time I had at Dottie's that being my first day out

dining room and gazed on the decora-tions I said how pretty. The butterfiles just took my eye. Well, it wasn't long before the house was filled with the Sisters and such a glorious time we did have learning too thread tatting and lickity-spil

When we all sat down to dinner th table was just covered with good things to eat. Then we had another glorious time.

I am going to send my recipe for Snowball Biscuit—Two cups flour, 2 teaspoons baking powder, I rounded I am going to send my recipe for Snowball Biscuit—Two cups flour, 2 teaspoons baking powder, 1 rounded tablespeen of lard or butter, salt and 1 cup milk.

WILTWYCK.

A surprising increase in African big game is reported. This increase is atributed to the war, but maybe it is because the Colonel hasn't had time to visit Africa for several seasons.— WILTWYCK.

Sport of Kings.

1597

1597 A UNIQUE AND EASILY

ADJUSTED APRON.

The Real Reason.

Mr. E. H. Sothern has been obliged by illness to cancel his tour of this country in If I Were King, but he is pretty lucky at that. If he were king beauty population, but we are willing We don't agree with New York's he would have his head out of the to concede that they certainly do have window calling for the police like the some "beauts" over there. Philadel rest of them.—Grand Rapids Press. | phia Inquirer.



SCENE FROM "THE GREAT SECRET!

AT THE BREED MONDAY AND TUESDAY



Aunt Abby: You were greatly missed and Mayfayer, too.
Ilykie and Merry Widow: Where were you?
Wishing you all a Happy New Year.
LUCY ACORN.

SNOWBALL BISCUIT.

Dear Social Corner Friends:—Just a few words of greeting and kind wishes to all; and to thank Interested Reader for the pretty calendar sent to me.

